

HOLIDAY LUNCH

APPETIZERS

CAMELOT CHICKEN

coconut encrusted chicken tenders with
coconut honey mustard 13

ARTISAN CHEESE & CHARCUTERIE

humboldt fog, toma truffle, beemster aged gouda,
calabrese salami, prosciutto, crostini, accoutrements 22

SPINACH & ARTICHOKE DIP

creamy spinach & artichoke dip with
crostini and yucca chips 12

FIRE & ICE SHRIMP COCKTAIL

four sweet & tender tiger shrimp immersed in fiery
cocktail sauce 18

SOUPS

FRENCH MAUI ONION

caramelized maui onions stewed in rich beef broth
and topped with crostini and gruyere cheese 9

CRAB BISQUE

intense crab stock blended with fresh cream and
topped with lump crab and sherry creme fraiche 9

MUSHROOM BISQUE

flavorful mushrooms blended with vegetable stock. blended smooth
with cream topped with truffle cream and crispy mushrooms 9

SALADS

Entree 9 Side 5

WEST CHESTER CHOP

romaine and iceberg blend, red onion, bacon, egg,
tomato, cucumber, aged cheddar, ranch dressing
and garlic croutons

MOUNTAIN WEDGE

iceberg wedge topped with danish blue cheese,
candied pancetta, pecans, heirloom baby
tomatoes, fresh berries and blue cheese dressing

BOURSIN BERRY

gourmet greens tossed with fresh berries, boursin
cheese, candied walnuts, haricot verts, raisins,
tomatoes, red wine vinaigrette

JULIUS CAESAR

crisp romaine lettuce tossed with tangy caesar
dressing, parmesan cheese and housemade croutons
with a parmesan crisp garnish

SALAD ADDITIONS

Salmon	30
Chicken	17
Scallops	30
Filet	35

BURGERS

served with kettle chips & pickle wedge

BLACK & BLUE BURGER

lightly blackened burger topped with melted blue
cheese, applewood smoked bacon, lettuce, tomato,
onion and pickle on a brioche bun 18

MUSHROOM SWISS BURGER

caramelized mushrooms, melted swiss cheese,
topped with lettuce, tomato, onion and pickle on a
brioche bun 18

BRICK BURGER

widmer aged brick cheese, balsamic onions, spinach, tomato, brioche bun

SANDWICHES

served with kettle chips & pickle wedge

GOURMET GRILLED CHEESE

aged cheddar, boursin, provolone, gruyere
cheeses melted with sliced mushroom, tomato
confit and chives on griddled whole wheat bread 16

ROASTED TURKEY CLUB

slow roasted turkey breast stacked with
provolone, applewood smoked bacon, lettuce,
tomato, and cranberry aioli on wheat bread 16

CORNED BEEF REUBEN

fork tender corned beef brisket with housemade
sauerkraut, melted swiss cheese & thousand
island dressing on griddled marble rye bread 17

FILET MOZZARELLA SANDWICH

grilled filet mignon with melted fresh mozzarella
cheese, roasted jalapenos, fried onion straws and
peppercorn aioli on a toasted french baguette 40

FRIED COD SANDWICH

beer battered cod filet with melted american cheese, shaved red onions,
housemade tartar sauce, and coleslaw on grilled rye bread 19

AWARD WINNING STEAKS

Jag's is proud of our continued partnership with Certified Angus Beef Brand (c) from Wooster, Ohio.

steaks are served with fried onion straws, veal demi-glace, garlic mashed potatoes & steamed asparagus

FILET MIGNON

5oz - 40 | 6oz - 45 | 8oz - 57

NEW YORK STRIP

12oz - 45 | 16oz - 55

COWBOY RIBEYE

16oz - 65

PORTERHOUSE

26oz - 70

SIGNATURE ENTREES

ORA KING SALMON

bourbon glazed king salmon over coconut
lime beurre blanc with mango salsa served
with jasmine rice and steamed haricot verts 40

CHICKEN MARSALA

free-range chicken breast sauteed with sweet
marsala wine, button mushrooms, chicken stock
and whole butter served with garlic mashed
potatoes and roasted carrots 31

BLACK TRUFFLE SCALLOPS

garlic butter seared scallops over black truffle cream
sauce served with garlic mashed potatoes and
steamed haricot verts 45

FILET MIGNON STROGANOFF

sliced 5oz filet mignon over pappardelle pasta with
shiitake mushrooms, caramelized onions,
mascarpone, sherry cream, veal demi-glace and
thyme creme fraiche 50

ROASTED TURKEY BREAST

slow roasted turkey breast topped with turkey
gravy, served with garlic mashed potatoes, sage-
cranberry dressing and steamed haricot verts 29

FEATURED HOLIDAY DESSERTS

PEPPERMINT ICE CREAM

peppermint ice cream with rich chocolate
chunks topped with peppermint brittle 11

CREME BRULEE

vanilla custard topped with caramelized sugar
crust served with fresh berries 11

PAM STURKEY CHOCOLATE PEANUT BUTTER TORTE

rich flourless chocolate torte topped with peanut butter ganache